

EDGEWATER GULF HOTEL

Midway between Gulfport and Biloxi

EDGEWATER PARK, MISS.



LUNCHEON

A la Carte



Appetizers—

Bayou-Cook Oysters on half shell.....	35c
Tomato Juice	15c
Grape Juice	15c
Tropical Fruit Cocktail	25c
Half Grapefruit-Orangette.....	20c
Shrimp Cocktail	25c
Crabmeat Lump Cocktail	25c
Sauces: Piquante or Ravigotte	
Assorted Stuffed Eggs	30c
Filet of Anchovy	50c
Beluga Caviar	\$1.00
Antipasto-Italienne	50c
Hearts of Celery	15c
Sweet Mixed Pickles	10c
Assorted Olives	20c
Spiced Watermelon.....	15c

Soups—

Cream of Tomato	20c
Cream of Chicken	20c
Essence of Tomato	15c
Du-jour	10
Oyster Stew with cream	30c
Spanish Bean	20c
Shrimp and Crab Gumbo creole	20c

Fish—

Bayou-Cook Oysters a'la Rockefeller	\$1.00
Filet of Sea Trout-Sauted Meuniere	50c
Broiled Spanish Mackerel-Hoteliere	50c
Fried Filet of Sole-Sauce Tartar	60c
Broiled or Baked Red Fish-Creole	65c
Fried Selected Oysters	60c
Fried Soft Shell Crabs—Remoulade	70c
Deviled Crabmeat in Shell—Imperial	70c
Filet of Fresh Caught Pompano— Sauted Amandine	80c
Selected Shrimp en Casserole— with Rice Creole	75c

Entrees—

Scrambled Eggs with Creamed Dried Beef or Kipperd Herring	75c
Omelette with Crabmeat	75c
Welsh Rarebit	70c
Italian Ravioli in Tomato Sauce	90c
Terrine of Spaghetini a'la Mariniera	90c
Chicken and Mushrooms Patty a'la Reine	90c
Fried One-Half Milk-Fed Spring Chicken	90c
Sliced Calf's Liver Sauted and Bacon	\$1.00
Beef Sirloin Steak Sauted-Minute	\$1.40
French Veal Chop Sauted a'la Bordelaise	\$1.00

From the Grill—

Prime Beef Sirloin Steak-Hoteliere	\$1.50
Chopped Beef Top Sirloin Steak with Smothered Onions	90c
Spring Lamb Chops on Toast with Country Bacon	\$1.00
Club Lamb Steak, Red Currant Jelly	90c
Broiled One-Half Milk-fed Spring Chicken	80c
Virginia "Razor Back Ham Steak"	90c
Hickory Smoked Country Ham Steak	75c
Pure Pork Sausages	60c

Vegetables—

Corn on Cob	15c
Petit Pois	15c
Du-Jour (Fresh Vegetables)	15c
Stringless Beans	15c
Small Carrots	15c
Vegetable Plate	60c

Our Poultry Is Strictly Fresh Killed From Selected Native Farms

CHEF'S SPECIAL LUNCHEON

75c

Chicken Gumbo-Creole
Beef Sirloin Steak Sandwich
French Fried Potatoes
Cole Slaw
Ice Cream with Angel Food Cake
Tea Milk Coffee



"Kitchen and Bake Shop"

SUNDAY JANUARY 19, 1941

SERVED FROM 12:30 to 3:00 p.m.

L U N C H E O N

Selected Seafood Cocktail - Connoisseur
or
Tomato Juice Fruit Cocktail
Chicken Gumbo - Creole
or
Oyster Stew
or
Beef Consomme - Julienne

Sweet Mixed Pickles Olives Celery Hearts
- Choice of Entree Denotes Price of Luncheon -

Stuffed Devil Crabmeat - Imperial-Julienne Potatoes \$1.40
Scrambled Eggs with Grilled Chicken Livers - Hoteliere \$1.40
Broiled Fillet of Red Fish - Butter Sauce \$1.50
Selected Shrimp a'la Creole \$1.40
Beef Sirloin Steak Sauted in Butter a'la Minute \$1.60
Chicken and Mushrooms - Patty Roine Margo \$1.50
Roast Young Turkey-Sage Dressing-Granberry Sauce \$1.40
Spring Lamb Chops - Mixed Grill \$1.40

-- Choice of Two --

Hashed in Cream-Potatoes Candied Yams Garden Spinach
Fresh Garden Peas Braised Mustard Greens Stowed Okra
New Boots Shredded String Beans Buttered

Asparagus Tips with Sliced Tomato
or
Waldorf Salad

Strawberry Sundae and Angel Food Cake

Baked Applo-Romo Beauty or Broad and Butter Pudding
Raspberry Sherbet and Cookies or Caramel Sundae
Limo Sherbet Fruit Jello Peach Pie

Tea Milk Coffee

Room Service 25 Cents Per Person

Liederkrantz ----- 25c

Tea-----10c

Milk-----10c

Coffee-----10c

ROOM SERVICE 25c PER PERSON

c
15c
25c
15c
Portion 40c
Fruit
60c

50c
50c

c
30c
60c
40c
60c
Egg -- 60c
utier --- 30c

20c
20c
15c
30c
30c

ies -- 35c
35c
15c

15c
35c
25c

10c
15c
15c

Potatoes—

French Fried	15c
Saratoga Chips	10c
Hashed Brown	15c
Candied Sweet Potatoes	15c

Sandwiches—

Roast Beef...30c	Club...60c	Chicken...40c
	Ham...30c	
Tongue...35c	Turkey...35c	Liverwurst...25c
Lettuce and Tomato or Bacon	25c	
American Cheese...25c	Swiss Cheese...30c	
	Cream Cheese...20c	
Cream Cheese with Olives, Guava Jelly		
or Nuts	30c	
Combination (Ham and Cheese)	35c	
Hot Roast Beef with Gravy	75c	
Hot Turkey with Gravy	75c	

Cold Meats—

Roast Prime Rib of Beef, Asparagus Tips ..	80c
Hickory Smoked Ham—Potato Salad	75c
Baked Virginia Ham—Spiced Cantaloupe ..	90c
Sliced Turkey	75c
Smoked Ox Tongue	60c
Dutch Platter Special	
with Potato Salad	60c

Assorted Cheeses—

Cheddar...10c	Cream...15c	American...10c
Swiss...15c	Roquefort...20c	
Liederkrantz	25c	

Salads—

Chef's	30c	
Heart of Lettuce	15c	
Waldorf	25c	
Salads Du-jour	15c	
Fresh Fruit (Half Portion) ..	25c	Portion .. 40c
One Half Pineapple with Supreme Fruit		
South Sea Island	60c	
Texas Grapefruit		
with Fresh Fruit, Favorita	50c	
Grapefruit Cup		
Fresh Fruit Frozen, Seminole	50c	
Vegetable Salad	50c	
Asparagus Tips-Vinaigrette ...	30c	
Chicken	60c	
Tuna Fish	40c	
Crabmeat Lump	60c	
Shrimp Ravigotte with Egg ..	60c	
Chef's Special Charcutier ...	30c	

Desserts—

Cake Du-jour	20c
Cookies	20c
Pies Du-jour	15c
Parfait au Chocolate	30c
Strawberry Parfait	30c
Caramel Sunday Coup St. Jaques ..	35c
Pie or Cake a'la Mode	35c
Assorted Ice Cream	15c
Sherbets	15c
Banana Split	35c
Baked Apple Rome Beauty	25c
Fruit Jello	10c
Stewed Home Style Peaches	15c
Royal Ann Cherries	15c

Drinks—

Tea...10c	Milk...10c	Coffee...10c
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ROOM SERVICE 25c PER PERSON

"Guests of our dining room are invited to inspect our Kitchen and Bake Shop"

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or

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Olives

Celery Hearts

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Candied Yams

Garden Spinach

Fresh Garden Peas

Braised Mustard Greens

Stowed Okra

New Boots Shredded

String Beans Buttered

Asparagus Tips with Sliced Tomato

or

Waldorf Salad

Strawberry Sundae and Angel Food Cake

or

Baked Apple-Rome Beauty

Bread and Butter Pudding

Raspberry Sherbet and Cookies

or

Caramel Sundae

Limo Sherbet

Fruit Jello

Peach Pie

Tea

Milk

Coffee

Room Service 25 Cents Per Person

CHEF'S SPECIAL LUNCHEON

.75¢

Chicken Gumbo-Creole

Beef Sirloin Steak Sandwich

French Fried Potatoes

Cole Slaw

Ice Cream with Angel Food Cake

Tea

Milk

Coffee

We HIGHLY RECOMMEND

Wakulla Springs Lodge . . .

WAKULLA SPRINGS, FLORIDA

22 miles South of Tallahassee—361 miles
from the Edgewater Gulf Hotel.

The Alcazar Hotel . . .

BISCAYNE BOULEVARD, MIAMI, FLORIDA

895 miles from the Edgewater Gulf Hotel.

The LaConcha Hotel . . .

KEY WEST, FLORIDA

170 miles South of Miami—1065 miles from
the Edgewater Gulf Hotel.

AFFILIATED HOTELS

RESERVATIONS can be made at our Front Office without charge